

Breville®



pick and mix **hand blender**



instruction booklet

selection of recipes **included**





READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

This product can be used by children aged 8 years and above, and persons who require supervision, provided:

- **they are familiar with the hazards associated with the product, and,**
- **they receive instruction by a competent person on how to safely use the product.**

Children must not play with the product. Cleaning and user maintenance must not be done by children unless they are aged 8 or older and are supervised.

Always disconnect the appliance from the mains supply socket if it is left unattended and before assembling, disassembling or cleaning.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- ⚠ Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.
- ⚠ Always ensure that hands are dry before handling the plug or switching on the appliance.
- ⚠ Always use the appliance on a stable, secure, dry and level surface.
- ⚠ This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- ⚠ Never immerse any part of the appliance or power cord and plug in water or any other liquid.
- ⚠ Never let the power cord hang over the edge of a work top, touch hot surfaces or become knotted, trapped or pinched.
- ⚠ Do not use the appliance if it has been dropped or if there are any visible signs of damage.
- ⚠ Never use any accessory or attachment not recommended by the manufacturer.
- ⚠ Make sure that all attachments are securely and correctly fitted before operating the appliance.
- ⚠ The blades and cutting accessories have very sharp edges. Take care when handling or cleaning them.
- ⚠ Allow moving parts to come to a stop before changing or cleaning accessories.
- ⚠ Never process hot or boiling liquids. Allow them to cool before processing.
- ⚠ To avoid damage to the pan, we do not recommend that you use your blender in a non-stick pan.



before using your appliance

⚠ Ensure that the appliance is switched off and unplugged from the supply socket if it is left unattended and before assembling, disassembling or cleaning.

The blades and cutting accessories have very sharp edges. Take care when handling or cleaning them.

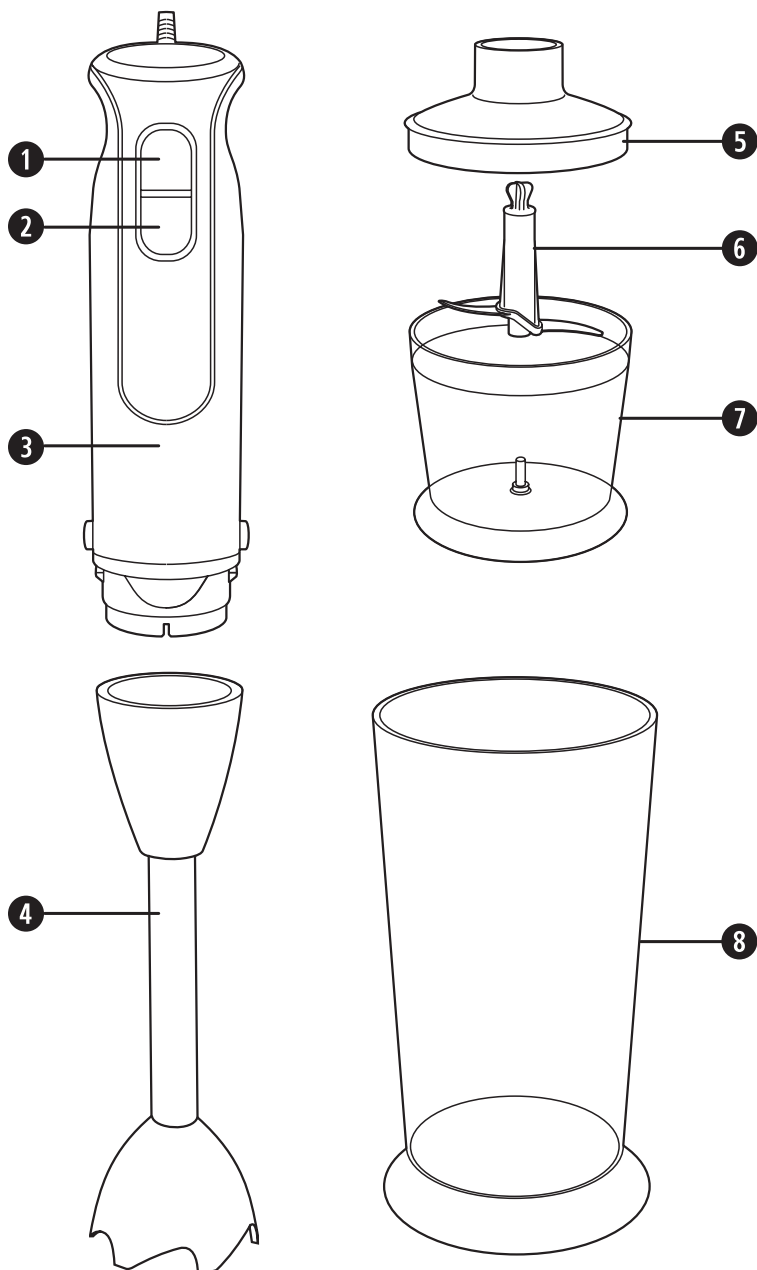
Never immerse any part of the appliance or power cord and plug in water or any other liquid.

Never use harsh, abrasive or caustic cleaners to clean this appliance.

1. Remove your hand blender carefully from the box. You may wish to store the packaging for future use.
2. Check the contents:
 - Motor unit
 - Blending attachment
 - Chopping bowl and lid
 - Chopping blade
 - Measuring beaker
3. Wash all parts that will come into contact with food. Use warm soapy water then rinse and dry thoroughly.
4. Using a mild detergent solution, wipe the motor unit with a damp cloth. Dry thoroughly.

features

- 1 ON button**
Press and hold to operate your hand blender at its normal speed.
- 2 TURBO (high speed) button**
Press and hold to operate your hand blender at its highest speed.
- 3 Motor unit**
- 4 Blending shaft**
Stainless steel blending shaft.
- 5 Chopping bowl lid**
For use with the chopping blade and bowl.
- 6 Chopping blade**
Ultra sharp, stainless steel chopping blades.
- 7 Chopping bowl**
For use with the chopping blade and lid. Dishwasher safe.
- 8 Measuring beaker**
Mixing/measuring beaker. Dishwasher safe.



Due to our policy of continuous improvement, the actual product may differ slightly from the one illustrated in these instructions.

the blending attachment

Using the blending attachment

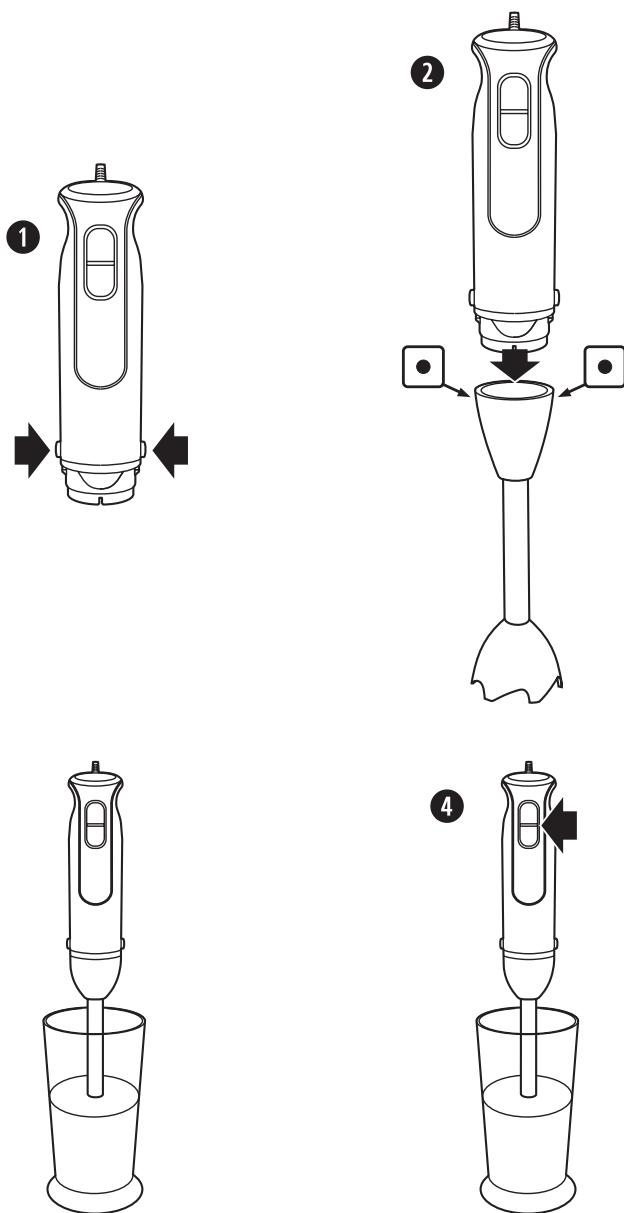
For the most consistent results, food should be processed in small quantities and be cut into 1 inch cubes before blending.

1. Squeeze and hold the two buttons on the side of the motor together.
2. Line up the two dots (one on each side) on the blending shaft with the buttons. Release the two buttons. Ensure that the motor unit and the blending attachment are correctly assembled and securely locked in position.
3. Insert the blending attachment into the food.
4. Press the **ON** or **TURBO** (high speed) button.

When pureeing food, it is important to use enough liquid (juice, milk, cream, broth, etc) to create a smooth mixture.

- Adjust the consistency of the mixture by adding more liquids or soft solids.
- Don't use the blending attachment to process meat or cheese.

⚠ Do not operate the unit continuously for more than 60 seconds without giving it a rest period of one minute



the chopping attachment

▲ Ensure that the appliance is switched off and unplugged from the supply socket if it is left unattended and before assembling, disassembling or cleaning.

The chopping blades have very sharp edges. Take care when handling or cleaning them.

Never place the chopping blade assembly on the motor body by itself.

Do not operate the chopping attachment continuously for more than 30 seconds (20 seconds on hard food) without giving it a rest period of one minute. The chopping attachment is not suitable for processing hot food.

Position the chopping bowl on a dry flat surface close to the mains supply socket.

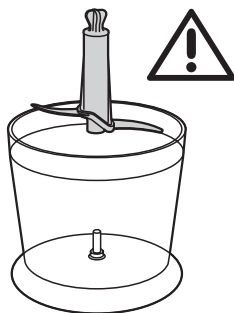
1. Lower the chopping blade into the chopping bowl.
2. Add the ingredients to the chopping bowl.
3. Fit the chopping bowl lid to the chopping bowl.
4. Twist the lid to lock it to the chopping bowl. Ensure that the lid is correctly assembled and securely locked in position.
5. Squeeze and hold the two buttons on the side of the motor together.
6. Line up the two dots (one on each side) on the chopping bowl lid and push the motor unit and bowl lid together. Release the two buttons. Ensure that they are correctly assembled and securely locked in position.

Quick Food Chopper Ideas

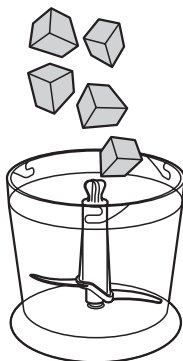
- **Bread crumbs:** For quick and easy bread crumbs add a couple of pieces of bread, preferably a couple of days old (but not stale), in your chopping attachment and chop until fine.
- **Sweet Biscuit Base:** Add digestive biscuits, broken into halves with a little softened butter. Mix until chopped and combined.
- **Nuts:** For desserts or nut roasts, add the nuts and pulse in quick bursts until crushed.
- 7. **Garlic, Onions, Herbs and Chilli:** Use your chopping attachment to chop ingredients for marinades, dressings and sauces. Use it to chop onions—tear free!
- **Crushing ice:** Place 10 or so ice cubes into the chopping bowl and add 150ml of water. Pulse your blender until the cubes are crushed. For best results, let the ice cubes defrost slightly for a few minutes before processing.



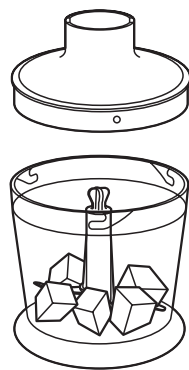
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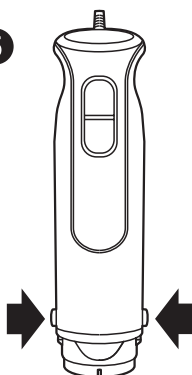
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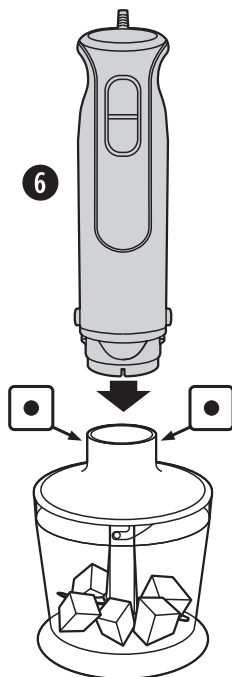
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Zesty Eaton Mess

Any dessert made with crushed meringue needs to be eaten almost immediately, otherwise the meringue will begin to soften and disintegrate once it is mixed with any moisture.

- 2 - 3 shop bought meringue nests (or homemade if you prefer), crushed.
 - 300ml double cream
 - 200 g strawberries
 - 200g raspberries
 - 1 tbsp lemon Juice
 - 1 tbsp Icing sugar
 - 4 large mint leaves
 - Zest of 1 lime
 - Mint leaves to garnish
1. Place 100g of the strawberries and 100g of the raspberries into the mini chopper. Add the lemon juice and icing sugar and process until smooth. Pass the mixture through a sieve to remove any pips, adjust the sweetness if required. Chill.
 2. Place the cream into a suitable bowl and blend until softly peaking.
 3. Place the remainder of the strawberries into the chopper bowl with the mint leaves. Roughly chop together using by pressing the on button in short pulses.
 4. Add the remainder of the raspberries, chopped strawberries and mint, zest and crushed meringue to the cream and softly fold through.
 5. Place into a suitable glass dish or wine glass and drizzle with the fruit sauce. Stir the sauce through the mixture to create a swirled effect using a skewer.
 6. Garnish with some extra mint if desired.

For an alternative dessert, why not keep the meringue nests whole, top with the thick cream and berries and drizzle with the homemade fruit sauce.



Knickerbocker Glory

Many different flavours of ice-cream, fruit, meringue and jelly can be used to make a Knickerbocker glory. To serve, always try to use a tall sundae-style glass with a long handled spoon—perfect for reaching those delicious flavours at the bottom.

- Two jellies of your choice (strawberry and orange work well).
- 1 small tin of fruit cocktail or peaches in fruit juice
- 1 punnet of fresh berries (strawberries, raspberries or blueberries)
- Ice-cream of your choice
- 200ml of double cream

Sundae toppings (these can be any of the following or a combination of your favourite)

- Grated chocolate, fruit sauce, chopped nuts, fudge/chocolate chips, fresh berries, sugar sprinkles etc)
1. Make up the jelly in advance. This can be done the day before. To make two Knickerbocker glories, only half of each jelly is required, so ideally just use half a packet of each. For an extra fruity flavour add a splash of your favourite fruit juice to the water when preparing the jellies. Alternatively use the juice from the tinned fruit. Place the jellies in 2 separate bowls and chill to set.
 2. Using the hand blender attachment whip up the double cream in the beaker and set aside in a refrigerator.
 3. Once the jellies have set, cut into chunks and place into the chopping bowl, using one of the flavours at a time to keep them separate. Process till chopped into small dice. Repeat with the other flavour.
 4. Assemble your Knickerbocker Glory to serve immediately.
 5. Place a small amount of the fruit into the bottom of the glass, top with a layer of jelly, add a couple of scoops of your chosen ice-cream.
 6. Repeat again until the dessert is almost at the top of the glass.
 7. Pipe or spoon the whipped cream on top and decorate with your preferred toppings.
 8. Place the spoon into the side of the glass and serve.

Homemade Chocolate fudge sauce

Great for an ice cream, pancake or meringue topping

- 1 x 410g Condensed milk
 - 300g dark chocolate chips
 - 125g soft brown sugar
 - 50g butter
 - 1 tbsp vanilla extract
1. Place the evaporated milk, chocolate chips and sugar into a heavy based saucepan. Slowly bring to the boil, stirring continuously.
 2. Once the mixture is boiling, reduce the heat and simmer for 2-3 minutes. Remove from the heat and set aside to cool for 10 minutes. At this stage the mixture can be removed from the pan to aid the cooling process, but this is not necessary.
 3. Place the butter and vanilla extract into the chocolate sauce and using the hand blender attachment, blend all the ingredients together until smooth and glossy.
 4. Use to your requirements. This sauce will keep perfectly in your refrigerator for up to 2 weeks. Store in a sealable container away from strong smelling foods.

Strawberry Fool

This lovely summery dessert would work just as well with other seasonal soft fruits. Try raspberries, blackberries or stewed rhubarb

- 100g strawberries, hulled,
 - 2 tbsp icing sugar
 - 200ml homemade custard, chilled (ready made custard can be used as an alternative)
 - 200ml chilled double cream, whipped
 - 50g grated dark chocolate
 - 2 whole strawberries, washed.
1. Place the strawberries and icing sugar into the chopper bowl and process until smooth, pass the sauce through a sieve to remove the pips.
 2. In a clean bowl, combine the chilled custard and cream together. Next, swirl in the strawberry sauce leaving a couple of spoonfuls of the sauce for garnish.
 3. Spoon the fool into some long stemmed serving glasses and top with the remaining sauce, grated chocolate and whole strawberries. Chill until required.



Blueberry Smoothie

- 1 small banana, broken into bite sized pieces
 - 150 g blueberries
 - 175ml chilled apple juice
 - 150 ml natural yoghurt.
1. Place all the ingredients into the blender beaker and blend for 30 seconds until smooth.
 2. To serve, pour into a glass.

Berry Milkshake

Many of the high street supermarkets now sell frozen berry mixes or smoothie mixes in the freezer cabinets. These are great standby's when your favourite fruit is not readily available and an easy way for you to achieve one of your 5-a-day!

- 300ml chilled semi skimmed milk
 - 1 scoop of vanilla ice cream
 - 1 large handful of your favourite berries
 - 1 tsp honey (to add a touch of sweetness, optional)
1. Place all the ingredients into the blender beaker and blend for 30 seconds until smooth.
 2. To serve, pour into a glass and enjoy

Raspberry Sparkler

- 4 whole raspberries
 - 50 ml passion fruit liqueur
 - 300ml chilled Prosecco
 - 200ml chilled cranberry juice
 - Mint leaves to garnish.
1. Place the liqueur and cranberry juice into the blender beaker, and blend for 20 seconds.
 2. Top up with the chilled Prosecco.
 3. Place two whole raspberries into two cocktail glasses then fill with the cocktail.
 4. Add a touch of crushed ice and garnish with the mint

Peachy Mango Smoothie

- 2 ripe peaches
 - 1 ripe mango
 - ½ a lemon, juiced
 - 100ml of white grape juice
 - A handful of ice cubes
1. Cut the mango in half and carefully remove the stone. Remove the mango flesh and chop into chunks.
 2. Do the same to the peaches.
 3. Add the mango, peach, white grape juice and lemon juice into your hand blender beaker and then blend until smooth.
 4. Pour the smoothie over the ice and enjoy.

Oreo Cookie Milkshake

- 6-7 Oreo Cookies
 - 3 scoops of vanilla ice cream
 - 150ml of milk
 - A good squeeze of chocolate syrup
1. Place the Oreo cookies into the chopping bowl and process with your hand blender using short pulses until crushed.
 2. Pour the biscuit crumbs into your hand blender beaker and then add the ice cream, milk and chocolate syrup.
 3. Use your hand blender's blending attachment to mix all the ingredients together.



Tomato and Chickpea Soup

- Olive Oil
 - 2 carrots, chopped
 - 1 leek, chopped
 - 1 potato, peeled and chopped
 - 2 cloves of garlic, finely chopped
 - 1 tbsp of finely chopped rosemary
 - 400ml of vegetable stock
 - ½ a teaspoon of sugar
 - 2 x 400g of chopped tomatoes
 - 410g of chickpeas drained and rinsed
 - 1 tablespoon of dried mixed Italian herbs
 - Salt and pepper
1. Put the vegetables in a large saucepan with the garlic, rosemary, Italian herbs, stock and sugar. Season with salt and pepper and stir. Cover and cook gently for 25 minutes or until the vegetables are tender.
 2. Add the tomatoes to the pan and then using your hand blender carefully puree until smooth. Keep the blade part of the blending shaft immersed in the soup to avoid splashing. To avoid damage to the pan, we do not recommend that you blend soup in a non-stick pan.
 3. Once it is smooth, add the chickpeas and heat through, stirring occasionally and seasoning to taste.
 4. Serve warm with toasted French bread and melted cheese.

Tomato and Avocado Salsa

- 4 large ripe tomatoes
 - 1 red chilli
 - ½ teaspoon ground cumin
 - ½ teaspoon ground coriander
 - Juice of 1 lime
 - 1 small red onion
 - 2 medium-ripe avocados (halved, stoned)
 - 2 tablespoons extra virgin olive oil
 - 8 tablespoons of coriander leaves
 - salt and black pepper
1. Roughly chop the tomatoes, avocado and onion into big chunks and add to the chopping bowl along with the other ingredients. Chop with quick pulses until all the ingredients are combined.
 2. Serve with tortillas or sliced vegetables.

Pesto

- 60g basil - leaves only
 - 20 large spinach leaves – tough stalks discarded, blanched for 30 seconds in boiling water
 - 1 tablespoon flat-leaf parsley leaves, blanched
 - 1 teaspoon rock salt flakes
 - 3 cloves garlic, peeled
 - 60g Parmesan, freshly grated
 - 55g pine nuts
 - 150ml extra virgin olive oil
 - 2 tablespoons Ricotta cheese (optional)
-
1. Blend the basil, spinach, parsley and salt the using the chopper bowl or blender attachment on your hand blender. Process until smooth.
 2. Add the Parmesan, pine nuts and olive oil, and process until emulsified.
 3. Scrape the mixture into a bowl and fold in the ricotta cheese. Ricotta is not traditional but it helps to prevent the oil separating. Only add the ricotta if you are going to use the sauce within a couple of days.
 4. To preserve the sauce for longer, eliminate the ricotta from the recipe and place the contents into a clear glass jar, coating the surface with a film of olive oil. Cover and refrigerate.



Chicken Tikka Marinade

- 2 cloves of garlic (peeled)
 - ½ fresh red chilli (deseeded)
 - 15g of fresh ginger
 - 1 tablespoon of vegetable oil
 - 50g of yogurt
 - ½ tablespoon garam masala
 - 1 teaspoon of tomato puree
 - 100g of coriander leaves
 - 400g of chicken breast
1. Add all the ingredients to the hand blender beaker, excluding the chicken. Use your hand blender to puree the paste until it is smooth.
 2. Cut the chicken breast into chunks and then place it in a bowl. Pour the paste onto the chicken and stir so that it is evenly coated.
 3. Leave it covered, preferably overnight and then cook the chicken either under a hot grill, on a barbeque or in your favourite curry sauce.

Carrot and Parsnip Mash

- 2 parsnips, peeled and cut into chunks
 - 3 carrots, peeled and cut into chunks
 - 30g of unsalted butter
 - Salt and pepper
1. Boil the vegetables in some lightly salted water for about 15 minutes until they are tender. Drain well.
 2. Place the vegetables in a container with the butter. Use your hand blender in pulses until the vegetables are completely mashed. Season to taste.



Cod with a Parmesan Crust and Tomato Sauce

- 2 tbsp of olive oil
 - 4x cod lions (skinned and boned)
 - 1 ½ slices of white bread (a couple of days old works best, but not stale)
 - 40g of freshly grated parmesan
 - The zest of one lemon
 - The juice of two lemons
 - 25g of butter
 - A handful of fresh thyme (leaves picked, stalks removed)
 - ½ can of chopped tomatoes
 - Mixed Italian herbs
 - ½ tsp of sugar
 - Salt and pepper
1. Roughly tear the bread and put it into the chopping bowl. Then add the parmesan and lemon zest. Chop for about a minute until the mixture resembles bread crumbs.
 2. Heat the olive oil in a large frying pan on a medium heat and lay the fish in it so that they are all laying flat on the base of the pan and cover with a lid.
 3. Cook for about 3 minutes and then place pieces of the butter around the fish. Pour in the half of the lemon juice and the thyme leaves. Cook for a further 5 minutes, depending on the thickness of the fish, until it is cooked. You can test this by gently testing with a fork to see whether the fish is soft and flaky.
 4. In a separate pan slowly heat the tomatoes, and stir in the sugar and the rest of the lemon juice. Season to taste.
 5. Spoon a little of the oil and lemon juice in the frying pan over the fish and then sprinkle the breadcrumb mixture over.
 6. Place the pan under a grill for 1-2 minutes and let the crust turn golden.
 7. The fish tastes delicious served on a bed of risotto with the tomato sauce drizzled around it.



⚠ Ensure that the appliance is switched off and unplugged from the supply socket if it is left unattended and before assembling, disassembling or cleaning.

Never immerse any part of the appliance or power cord and plug in water or any other liquid.

Never use harsh, abrasive or caustic cleaners to clean this appliance.

The blades have very sharp edges. Take care when handling or cleaning them.

Clean the motor unit and the blending attachment with a damp cloth only. Use a washing up brush to get rid of any stubborn food deposits which have stuck around the blade.

The chopping bowl and measuring beaker can be cleaned in the dishwasher.

After processing very salty food, you should rinse the blades right away. Also, be careful not to use excessive amounts of cleaner or descaler in your dishwasher.

Storing

Store the hand blender in its packing or in a clean, dry place, out of the reach of children, ensuring all parts are dismantled.

connection to the mains supply



This appliance is fitted with either a moulded or rewirable BS1363, 13 amp plug. The fuse should be rated at 3 amps and be ASTA approved to BS1362.

If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed below. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

The wires of the mains lead are coloured in accordance with the following code:

BLUE – NEUTRAL BROWN – LIVE

The wire which is coloured Blue, must be connected to the terminal which is marked with the letter N or coloured Black.

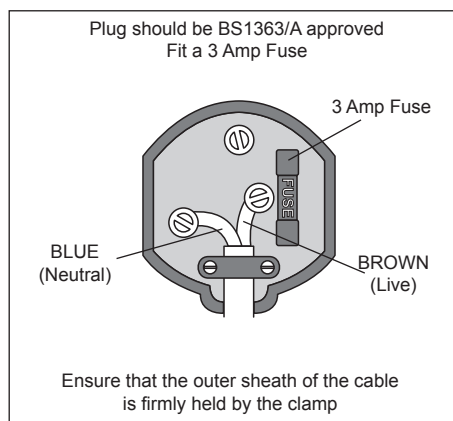
The wire which is coloured Brown, must be connected to the terminal which is marked with the letter L or coloured Red.

If any other plug is used, a 3 amp fuse must be fitted either in the plug or adaptor or at the distribution board.

CAUTION: DO NOT CONNECT EITHER WIRE TO THE EARTH TERMINAL IN THE PLUG WHICH IS MARKED E OR WITH THE EARTH SYMBOL (\perp) OR COLOURED GREEN OR GREEN AND YELLOW.



This symbol indicates that this unit is a Class II appliance and therefore an earth connection is not required.





These appliances are built to the very highest of standards. There are no user serviceable parts. Follow these steps if the unit fails to operate:

1. Check the instructions have been followed correctly.
2. Check that the fuse has not blown.
3. Check that the mains supply is functional.

If the appliance will still not operate, return the appliance to the place it was purchased for a replacement. To return the appliance to the Customer Service Department, follow the steps below:

1. Pack it carefully (preferably in the original carton). Ensure the unit is clean.
2. Enclose your name and address and quote the model number on all correspondence.
3. Give the reason why you are returning it.
4. If within the guarantee period, state when and where it was purchased and include proof of purchase (e.g. till receipt).
5. Send it to our Customer Service Department at the address below:

Customer Service Department
Jarden Consumer Solutions (Europe) Limited
Middleton Road
Royton
Oldham
OL2 5LN, UK.
Telephone: 0161 621 6900 Fax: 0161 626 0391
e-mail: info@pulse-uk.co.uk



Please keep your receipt as this will be required for any claims under this guarantee.

This appliance is guaranteed for 1 year after your purchase as described in this document.

During this guaranteed period, if in the unlikely event the appliance no longer functions due to a design or manufacturing fault, please take it back to the place of purchase, with your till receipt and a copy of this guarantee.

The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee. Only Jarden Consumer Solutions (Europe) Limited ("JCS (Europe)") has the right to change these terms.

JCS (Europe) undertakes within the guarantee period to repair or replace the appliance, or any part of appliance found to be not working properly free of charge provided that:

- you promptly notify the place of purchase or JCS (Europe) of the problem; and
- the appliance has not been altered in any way or subjected to damage, misuse, abuse, repair or alteration by a person other than a person authorised by JCS (Europe).

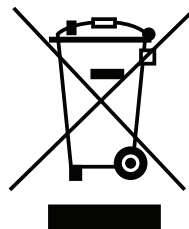
Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally, normal wear and tear, including, but not limited to, minor discoloration and scratches are not covered by this guarantee.

The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use.

If your appliance includes a country-specific guarantee or warranty insert please refer to the terms and conditions of such guarantee or warranty in place of this guarantee or contact your local authorized dealer for more information.

Waste electrical products should not be disposed of with Household waste. Please recycle where facilities exist. E-mail us at enquiries info@pulse-uk.co.uk for further recycling and WEEE information.

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